



Italian Cuisine

Caserta's Pizzeria\$\$
 121 Spruce St. Providence, RI 02903



Located on historic Federal Hill Caserta's may just serve the "best pizza in the state, if not all of New England." Their fresh toppings and wood grilled pizza crust will leave you begging for more. Don't leave Rhode Island until you try it! <http://casertapizza.com/>

Coco Pazzo\$\$
 165 Angell St. Providence, RI 02906



Coco Pazzo is a casual, energetic, affordable neighborhood Italian restaurant located on the East Side of Providence serving a blend of traditional and modern Italian cuisine. Our menu features an array of delicious Tapas, Salads, Pizzas baked in our Mugnaini oven, Pasta, Entrees, and fabulous Desserts. Whether it is a romantic table for two or a Special event for a large group, Coco Pazzo can accommodate your every need. For more information please visit: <http://www.cocopazzori.com/#>

Alforno Restaurant\$\$\$
 577 South Main St. Providence, RI 02903



Al Forno Restaurant opened on January 2, 1980. Chef-owners Johanne Killeen & George Germon bring simple renditions of food rooted in the various regions of Italy to their riverfront restaurant kitchen. Dishes are re-crafted to reflect the products of New England's farms and waters cooked in wood-burning ovens and on grills over hardwood charcoal fires. Their training in the fine arts is evident in the original, creative techniques used for signature dishes such as Grilled Pizza, High-Heat Roasted Veggie Entree, Dirty Steak with Hot Fanny Sauce, Clams Al Forno, a unique collection of Baked Pasta, and made-

to-order desserts such as Hand-Churned Ice Cream, Fresh Fruit Tarts, Baby Cakes, and the Grand Cookie Finale. Excellent food, but make sure to make reservations—the restaurant fills up fast! (Reservations for six or more) <http://www.alforno.com/>

Siena.....\$\$\$\$



Located in the heart of Providence's Federal Hill, Siena Restaurant was opened in 2005 and features authentic Tuscan cuisine in a warm and lively atmosphere. Siena evolved out of an ardor for Tuscan cuisine, which is fresh, simple and unfettered. The chef's time spent in Italy has had a significant impact and the traditions of Tuscany have forever changed Siena's conception of the art of the meal. For more information please visit: <http://www.sienari.com/prov-reviews.html>



Steak, Sushi, or Seafood

Jacky's Waterplace and Sushi Bar.....\$\$



Jacky's Waterplace & Sushi Bar invites you to enjoy our outside patio. With beautiful views of Providence and amazing city sunsets, you and your party will enjoy the ambiance and the cuisine. Featuring fresh sushi and entrees cooked to perfection Jacky's has been voted *Rhode Island Monthly's* best Pan-Asian cuisine in Providence. For more information please visit: <http://jackyswaterplace.com/>

Hemenway's Seafood Grill & Oyster Bar.....\$\$\$\$



Outstanding service and inspired dishes have made Hemenway's a Providence classic for over 20 years. Our fresh-catch seafood, prepared to the highest of standards, is

flown in daily from around the world and locally sourced from New Bedford, Boston, Gloucester, Point Judith, and Rockland, Maine. Come see what we've got special for you today. For more information please visit: <http://www.hemenwaysrestaurant.com/>

McCormick and Schmick's Seafood Restaurant.....\$\$\$



We are open every day for breakfast, lunch and dinner. Our menu is printed each day to accommodate seafood selections from around the world. McCormick & Schmick's also offers a selection of local fare, including Matunuck Oysters and Block Island Swordfish. For the non-seafood diner, we have poultry and beef specialties, as well as tempting pasta dishes. Save room for one of our decadent desserts! For more information please visit: <http://www.mccormickandschmicks.com/Locations/boston-massachusetts/providence-rhode-island/dorrancestreet.aspx>

Ten Prime Steak and Sushi.....\$\$\$



Ten Prime Steak & Sushi is the premier metropolitan dining experience in the heart of historic Providence. Receiving national acclaim since its opening in 2002, and regularly named a "Best" in the annual *Rhode Island Monthly* and *Providence Phoenix* readers' choice awards, Ten continues its reign as the place to see and be seen by locals and celebrities alike. Led by general manager Jennifer Jill and executive chef Lou Cruz, Ten is a destination unlike any other in Providence for a happy hour cocktail, designer sushi, or an indulgent steak dinner. Our signature prime and certified Angus steaks are aged at least four weeks and are hand-cut for any size appetite, and our composed plates and side dishes always reflect the best of the season. For more information please visit: <http://www.tenprimesteakandsushi.com/>



Deli & Pub Food

Murphy's Deli.....\$



Joseph Murphy opened Murphy's Lunch during the beginning of the great depression in 1929. How did he survive and thrive you might have asked? He served mountain high sandwiches made with the finest ingredients, cooking his famous corned beef daily, and of course, never forgetting the pickles. Over seventy five years later, and many golden ages and depressions behind us, Murphy's Delicatessen and Bar still follows in Joseph Murphy's original vision: quality and quantity made fresh daily. While tastes have changed (no beef tongue on the menu !) what makes us special hasn't: if we have it here, we will make it for you; if it becomes popular you might see it as a permanent addition to the menu! So the little deli that started out serving lunch in 1929 is here to serve you a full service casual dining experience lunch, dinner, and late night seven days a week! So Drop In Anytime! www.murphysdeliandbar.com

Rí Rá Irish Pub.....\$\$



They say that there's 'eating and drinking' in a pint of Guinness. That's all well and good, but some of us are partial to a good square meal to satisfy our appetite. We take food very seriously Rí Rá, sourcing the finest and freshest ingredients locally and preparing them with the care and attention to detail we're better known for putting into our drinks. Serving breakfast, lunch and dinner we'll make sure you get your 'three squares' a day. For more information please visit: <http://www.rira.com/providence/>

Trinity Brewhouse.....\$\$



Trinity Brewhouse is perfect for dinner dates, business lunches, or a night out with friends. Come in to play a game of pool and have a night-cap after the show - we are open seven days a week and offer a lunch, dinner and late night menu that is unrivaled. Stop by on your next trip to Providence and experience our unique atmosphere and our artistic approach to cuisine, beer, and libations. For more information please visit: <http://www.trinitybrewhouse.com/>

Union Station Brewery.....\$\$



A gem in the heart of Providence's downtown district, this former train station-turned-brewery is the perfect change of pace. Sample one (or several) of our award-winning craft beers, brewed right here, paired with uncommonly good classic pub fare. Join us in the summer months for dining on the outdoor patio, and look for weeknight events to

keep things lively. The dinner specials and signature pizzas are not to be missed! For more information please visit: <https://www.johnharvards.com/locations/providence-ri>

The Whiskey Republic.....\$\$



The Whiskey Republic is where food, spirits, music and sports coexist. Located right on Foxpoint Marina in Providence, The Whiskey Republic features a delicious menu by Chef Jeremy Montijo, a buzzing nightlife scene complete with live entertainment and 20+ HDTV's making our bar the perfect place to catch the game. For more information please visit: <http://www.thewhiskeyrepublic.com/>



French

Bravo Brasserie.....\$\$



Enjoy fine dining in our downtown Providence, RI Restaurant! Bravo Brasserie Restaurant is an American Bistro inspired by French Cafes. Serving Lunch, Dinner and Brunch on Saturdays & Sundays. For more information please visit: <http://www.bravobrasserie.com/>

Chez Pascal.....\$\$\$



If you've been a hundred times or have never been before, we invite you to experience all that the seasons have to offer through our menus. We hope the charm of the dining room, the comforting ease of the staff, and the enticing combination of flavors and aromas will make your first visit to Chez Pascal the first of many. We look forward to seeing you soon! For more information please visit: <http://chez-pascal.com/>

Pot au Feu.....\$\$\$\$



Pot au Feu led the way making every recipe from scratch from the highest quality local ingredients, offering fine wines by the glass not just the bottle, introducing “new” California wines and historic French favorites but most important of all the “esprit” that inspires Pot au Feu is the idea that life is at its fullest when experienced around a table brimming with delicious food, good wine, intriguing conversation, friendship and love - l’amour.



Fresh & Local Ingredients

Farmstead.....\$\$



Diners at Farmstead are welcomed with the smells of piquant artisan cheeses in the adjacent specialty shop, the familiar musty fragrance of hanging house made salami, the sweet reek of chocolate and bubbling pastries from the house bakery and the overwhelming sight of industrial brick walls, lined with treats of the smoked, pickled and preserved persuasion. For more information please visit: <http://www.farmsteadinc.com/>

XO Café.....\$\$



With a “harvest-to-table” philosophy led by Executive Chef Marty Lyons, XO marks the spot for creative cocktails, impressive wine list, and dishes that highlight the bounty of the sea and seasonality of Southern New England farms, such as Pumpkin Seed-Crusted Salmon with celery root gratin, wilted greens, beet & apple slaw, and Dijon gastrique; Seared Bomster Scallops with pork belly, Brussels sprouts, crispy quinoa, and carrot-ginger puree; and Grilled Pork Tenderloin with root vegetable hash, braised red cabbage, spiced cider reduction, and pickled mustard seed. For more information please visit:
<http://www.xocafe.com/>

Nicks On Broadway.....\$\$\$



Nicks on Broadway is a contemporary American restaurant located in the West End of Providence. Nicks specializes in seasonally inspired, locally focused food, put fourth humbly with thoughtfulness, passion and honesty. For more information please visit:
<http://nicksonbroadway.com/site/>

Local 121 Restaurant.....\$\$\$



Our mission is to serve the best locally- raised foods available: vegetables harvested in season by local farmers who care about the health of their land and your food. Meats raised in sunshine on our New England pastures, with no inhumane confinement, antibiotics or growth hormones-ever. We work hard to avoid serving anything that’s been genetically modified, packaged in a factory, or transported very far. Our suppliers are small-scale New England farmers, cheese makers, and other food artisans we know by name. It’s our goal to provide warm, gracious service and share our dedication of locally harvested ingredients with our patrons. For more information please visit:
<http://www.local121.com/home>

